Honey & Co. Great Portland

Dinner • Wine bar • Deli

DINNER MENU

NIBBLES & SMALL BITES

Marinated Kalamata olives – 4.5
Baharat roasted cashews & pistachios – 4.5
Our seasonal pickle plate – 6.5
Moroccan sourdough & olive oil – 5.5
Honey & Co. pitta – 3
Lamb & pine nut kibbeh with aioli – 5 each

SMALL PLATES

Honey pumpkin & tahini dip with hazelnuts, date molasses & crostini – 7.5
Beetroot sabzi salad, salt baked beetroots, fresh herbs & pomegranate – 13.5
Grilled hispi cabbage with labaneh & burnt chilli garlic butter – 14.5
Badargani – aubergine rolls with caramelised onion & pistachios – 14.5
Fried cauliflower with pickled amba sauce & tahini – 15.5
Confit tuna with potato salad, egg & harissa – 14.5
Bitter leaf salad with clementines, oranges, walnuts & mustard vinaigrette - 11
Crispy potatoes with Romano pepper aioli – 9.5

BY THE SKEWER

Grilled pears & mastelo cheese with salted almonds, honey & chili dressing – 16.5
Ali Nazik, lamb shish with baba ganoush & urfa chilli butter – 18
Chargrilled chicken thighs marinated in yogurt & saffron with flaked almonds – 16.5

LARGE PLATES

Pork gyros on charred pitta with tzatziki, tomato salsa & shoestring potatoes – 25.5
Aubergine & mushroom shawarma with chestnuts, cabbage salad, tahini & pitta – 25.5
Fish siniya – seabass fillets baked with harissa & tahini, cherry tomatoes & pinenuts – 26.5
Rhug farm organic Welsh lamb rack with fermented green chilli and fennel salt
Half rack – 35 / whole rack – 59.5

OUR NEW COOKBOOK IS OUT NOW

Signed copies of all our books are available now including our new book, Honey & Co Daily – 27

Honey & Co Daily/ Chasing Smoke /Honey & Co: At Home /Honey & Co: Food from The Middle East / Honey & Co: The Baking Book

Please ask for allergy info. 13.5% service charge will be added to your bill.
We do not accept cash or AMEX payments.

honeyandco.co.uk

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